



## Recipes



*Light lemon sauce has that "just right" consistency from Argo® Corn Starch.*

### **Salmon with Lemon Sauce**

*Makes 8 servings*

8 fl. oz. white wine  
8 fl. oz. water  
1 tsp. salt  
1 tsp. Durkee® Dill Weed  
1 tsp. Durkee® Ground Mustard  
2 lemons, thinly sliced  
2 oz. butter OR margarine  
8 salmon fillets  
1-1/2 Tbsp. Argo® Corn Starch

Combine wine, water, salt, dill weed, mustard, lemon and butter in a large skillet. Heat just until boiling. Add salmon; cover and simmer 15 minutes, or until fish flakes with a fork.

Remove fish and lemon slices to heated serving platter. Stir corn starch into 2 Tbsp. cold water in a small bowl. Blend corn starch mixture into pan juices, stirring constantly until mixture thickens and becomes clear. Spoon over fish. Serve immediately.